

Amendments To The Claims:

The listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (Original) Method of production of an isomaltulose-containing enteral nutrient including the steps of:

- (a) providing the starting components water, fat, at least one nitrogen-containing component, and carbohydrate with the inclusion of isomaltulose, and
- (c) pasteurizing the starting components for 10-30 seconds at temperatures $\geq 35^{\circ}\text{C}$, wherein before or after pasteurization the starting components are homogenized in a method step (b).

2. (Original) Method of production of an isomaltulose-containing enteral nutrient including the steps of:

- (a') providing the starting components water, fat, at least one nitrogen-containing component, and carbohydrate with the inclusion of isomaltulose, and
- (c') autoclaving the starting components for 5-15 min. at temperatures $\geq 20^{\circ}\text{C}$, wherein before or after autoclaving the starting components are homogenized in a method step (b').

3. (Original) Method according to claim 1, wherein, following the last method step of the method according to claim 1, a sterilization of the homogenized and pasteurized starting components is performed, preferably autoclaving at temperatures $\geq 20^{\circ}\text{C}$, for 5-15 min.

4. (Currently amended) Method according to ~~one of the foregoing claims~~ claim 1, wherein the pasteurizing temperature is $135\text{-}137^{\circ}\text{C}$.

5. (Currently amended) Method according to ~~one of the foregoing claims~~ claim 1, wherein the autoclaving takes place at 125-128°C.

6. (Currently amended) Method according to ~~one of the foregoing claims~~ claim 1, wherein the pasteurizing and/or the autoclaving take place at a pH value of 6.5-8.0, preferably 6.5-7.5.

7. (Currently amended) Method according to ~~one of the foregoing claims~~ claim 1, wherein the nutrient is present in a liquid form, preferably in the form of a solution or suspension.

8. (Currently amended) Method according to ~~one of the foregoing claims~~ claim 1, wherein the nitrogen-containing component is at least one protein, at least one peptide, at least one amino acid, a mixture of amino acids, or a protein or peptide hydrolysate, or a mixture of at least two of the said components.

9. (Currently amended) Method according to ~~one of the foregoing claims~~ claim 1, wherein the nitrogen-containing component is soy bean protein hydrolysate, caseinate, hydrolyzed casein, casein hydrolyzed whey protein, hydrolyzed lactalbumin, or a mixture thereof.

10. (Currently amended) Method according to ~~one of the foregoing claims~~ claim 1, wherein the fat is present in the form of vegetable fat, particularly vegetable oils.

11. (Currently amended) Method according to ~~one of the foregoing claims~~ claim 1, wherein the vegetable oil is corn oil, coconut oil, sunflower oil, soy oil, or a mixture thereof.

12. (Currently amended) Method according to ~~one of the foregoing claims~~ claim 1, wherein besides isomaltulose, ~~there is used as~~ said carbohydrate is selected from group

consisting of, maltodextrin, saccharose, glucose, fructose, trehalose, invert sugar, lactose, lactitol, maltitol, erythritol, xylitol, mannitol, sorbitol, lycasin, isomaltol, maltose, pectin, starches, hydrolyzed starches, or another sugar alcohol or sugar alcohol mixture, or a mixture thereof.

13. (Currently amended) Method according to ~~one of~~ claims 1-11, wherein the isomaltulose is the single carbohydrate in the enteral nutrient.

Claims 14-15 (Canceled).